THE GENESEE FARMER.

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N. GOODSELL, EDITOR.

FOR THE GENESEE FARMER.

Batavia, March 25th, 1832.

To the Editor of the Genesee Farmer:

A friend of mine, Col. Vandeventer, possessor of an extensive farm near Clarence hollow, and whose ill health has caused him to leave his home for the south, has been obliged to leave the care of his stock to the management of others: he has now two hundred fine sheep diseased from what is called the *yellow water*, or a swelling under the jaw, which appears to contain a yellow water. Can you inform us the nature of it, a cure, or the best that can be done for them? by so doing, you will particularly oblige,

Yours, &c. W. R. C.

P. S Please to address Col. Vandeventer, Newstead post-office, Erie County, New-York.

NOTE BY THE EDITOR.

To the above communication, we invite the attention of our readers; and if any of them are acquainted with the above disease, and an antidote, they will undoubtedly confer a favor on Col. Vandeventer by forwarding, according to the above directions, such remedies as they have found, or know to be efficacious in this disorder. We do not recollect to have seen sheep diseased as described above, but should be led to conclude it originated from an inflamed state of the liver or *hepatitis*, producing more or less fever, and would recommend the following: Tartar emetic, half a drachm: Sal. Nitre, one drachm for each sheep, given with meal or in solution, or Antimonial powder, half a drachm: cream of Tartar and Sal. Nitre each one drachm, given as above. A solution might be made, in the above proportion, sufficient for the whole number; and knowing the measure of the whole, the quantity necessary to be given to each might be administered with sufficient accuracy, making such variations for the size and strength of the sheep, as judgment might direct.

ATLANTIC JOURNAL.

We have received the first number of a work under the above title, edited by C. S. RAFINESQUE, Professor of Historical and Natural Science, Philadelphia. Published quarterly, each number to contain thirty-six pages, at one dollar per annum, payable in advance, or two dollars for twelve numbers. This work is intended as an auxiliary or cyclopedic journal, and review of of universal science and knowledge; and from the contents of the present number, which is before us, we should be led to conclude that the Editor had fair claims upon the public for a liberal patronage. It certainly must be gratifying to every philanthropist, as giving proof of mental improvement, when they see such men as Professor RAFINESQUE turning their attention to the publication of such periodicals as place the means of improvement within the reach of every one, however limited his means. If the inhabitants of our country do not become well informed, it is surely their own fault, for in no other country are the means of information so easily procured.

☞Subscriptions for the above received at the office of the Farmer.

POTATOE.

In our first volume, at page 148, we gave an extract from Lewis' History of Lynn, also from Belknap's History of New Hampshire, in which it was stated that the first potatoes ever raised in New England grew in the garden of Nathaniel Walker in Andover, in 1719.

In the Cabinet Library, No. 2, we find the following observations respecting the introduction of this valuable root into England; and as our farmers are every year becoming more and more convinced of the importance of the cultivation of potatoes, we take it for granted that any thing touching their history will be interesting

Much has been said and written about the potatoe; but as some erroneous ideas have been received concerning its early introduction into Europe, perhaps a slight sketch of the history of this extraordinary root may not be uninteresting—a summary of the perusal of multitudes of volumes, papers, treatises!

The sweet Spanish potato (convolvulus batatus,) a native of the East, was very early dispersed throughout the continent of Europe; and all the ancient accounts, in which the name of potatoe is mentioned, relate exclusively to this plant, a convolvulus: but our inquiry at present regards that root now in such extensive cultivation with us, which is an American plant (solanum tuberosum.) Perhaps the first mention that is known concerning the root is that of the great German botanist, Clusius, in 1588, who received a present of two of the tubers in that year from Flanders; and there is a plate of it among his rare plants. The first certain account which I know of by any English writer is in Gerard, who mentions, in his herbal, receiving some roots from Virginia, and planting them in his garden near London as a curiosity, in the year 1597. All the multiform tales which we have of its introduction by Hawkins, shipwrecked vessels, Raleigh, and his boiling the apples instead of the roots, are merely traditional fancies, or modern inventions, with little or no probability for support There is some possibility that Sir Walter Raleigh might have introduced the potatoe into Ireland from America, when he returned in 1584, or rather after his last voyage, eleven years later; but if so, it was much confined in its culture, and slowly acquired estimation, even in that island; for Dr. Campbell does not admit that it was known there before the year 1610, fifteen years after Sir Walter's final return.—In England it seems to have been yet more tardy in obtaining notice; for the first mention which I can find, wherein this tuber is regarded as possessing any virtue, is by that great man, Sir Francis Bacon, who investigated nature from the "cedar that is in Lebanon, even unto the hyssop that springeth out of the wall: he spake also of beasts, and of fowls, and of creeping things," in his history of "Life and Death," written, probably, in retirement after his disgrace. He observes, that "if ale was brewed with one-fourth part of some fat root, such as the potado, to three-fourths of grain, it would be more conducive to longevity than with grain alone." It was thus full twenty-four years after its being planted by Gerard, that the nutritive virtues of this root appeared to be understood: but with us there seems to have been almost an antipathy against this root as an article of food, which can scarcely excite surprise, when we consider what a wretched sort must have been grown, which one writer tells us was very near the nature of Jerusalem artichokes, but not so good or wholesome: and that they were to be roasted and sliced, and eaten with a sauce composed of wine and sugar! Even Philip Miller, who wrote his account not quite seventy years ago, says "they were despised by the rich, and deemed only proper food for the meaner sorts of persons;" and this at a time when that sorry root, the underground or Jerusalem artichoke helianthus tuberosus) was in great esteem and extensively cultivated. And we must bear in mind the disinclination, the prejudice, I might almost call it, that this root manifests to particular soils. Most of our esculent vegetables thrive better—are better flavored, when growing in certain soils, and under different influences; but the potatoe becomes actually deteriorated in some land. And every cultivator knows from experience, that the much admired product of some friend's domain, or garden, becomes, when introduced into his own a very inferior or even an unpalatable root. Potatoes will grow in certain parishes and districts, and even remain unvitiated; but the product will be scanty, as if they tolerated the culture only, and produced by favor; whereas in an adjoining station, possessing some different admixture of soil, some change of aspect, the crop will be highly remunerative. These circumstances in earlier days, when their value, and the necessity of possessing them, were not felt, counteracted any attempt for extensive cultivation, or, probably, influenced the dislike to their use.

However locally this solanum might have been planted, yet it appears, after consulting a variety of agricultural reports, garden books, husbandman's directions, &c. down to the statements of Arthur Young, that the potatoe has not been grown in gardens in England more than one hundred and seventy years; or to any extent in the field above seventy-five. At length, however, as better sorts were introduced, and better modes of dressing found out, it became esteemed; and the value of this most inestimable root was so rapidly manifested, and the demand for it so great, that we find by a survey made about thirty years ago, that the county of Essex alone cultivated about seventeen hundred acres for the London market. I know not the extent of land now required for the supply of our metropolis, but it must be prodigious.

The potatoe may be considered as the most valuable production that Europe has received from the continent of America, and is now, as Bishop Heber informs us, much esteemed in the East, and regarded as the greatest benefit the country ever received from its European masters. A plant that can so climatize and preserve its valuable properties in such different temperatures as

northern Europe and Bengal, where the thermometer ranges up to 90 or 100 degrees of heat, must be particularly endowed, and in time will probably become naturalized to every region, and circulate its benefits round the globe. The strenuous manner in which I have lauded this root may, perhaps, excite a smile in some, who only know it as a table viand; but those who have witnessed the blessings which this tuber confers, by affording a sufficiency of food to man and beast, will not be disposed to regard lightly such comforts obtainable by their poorer neighbors.

In the above, the author says: "Perhaps the first mention that is known concerning this root, is that of the great German botanist, Clusius, in 1588, who received a present of two of the tubers in that year from Flanders: and there is a plate of it among his rare plants. The first certain account which I know of by any English writer, is in Gerard, who mentions in his Herbal, receiving some roots from Virginia, and planting them in his garden near London, as a curiosity, in the year 1597." In the preface to Gerard's Herbal, it is mentioned that the figures or engravings made use of were the same which were used for the publication of the works of Clusius; and as we have Gerard's work before us, we will give our readers his description, as the highest possible authority:

OF POTATO'S OF VIRGINIA.

¶ *The Description.*

Virginian Potato hath many hollow flexible branches trailing vpon the ground, three square vneuen, knotted or kneed in sundry places at certaine distances: from the which knots commeth forth one great leafe made of diuers leaues, some smaller, and others greater, set together vpon a fat middle rib by couples, of a swart green colour tending to rednesse; the whole leafe resembling those of the Winter Cresses, but much larger; in taste at the first like grasse, but afterward sharp and nipping the tongue. From the bosome of which leaues come forth long round slender foot stalks, whereon grow very faire and pleasant floures, made of one entire whole leafe, which is folded or plaited in such strange sort that it seemes to be a floure made of fiue sundry smal leaues, which cannot easily be perceiued, except the same be pulled open. The whole floure is of a light purple colour, striped downe the middle of euery fold or welt with a light shew of yellownesse, as if purple and yellow were mixed together. In the middle of the floure thrusteth forth a thicke flat pointall yellow as gold, with a small sharp green pricke or point in the midst thereof. The fruit succeeds the floures, round as a ball, of the bignesse of a little Bullesse or wilde plumme, green at the first, and blacke when it is ripe, wherein is contained small white seed lesser than those of Mustard: the root is thicke, fat, and tuberous, not much differing either in shape, colour, or taste, from the common Potato's, sauing that the roots hereof are not so great nor long, some of them are as round as a ball, some oual or egge-fashion, some longer, and others shorter; the which knobby roots are fastened vnto the stalks with an infinite number of threddy strings.

¶ *The Place.*

It groweth naturally in America, where it was first discouered, as reporteth *Clusius*, since which time I haue receiued roots hereof from Virginia, otherwise called Norembega, which grow and prosper in my garden as in their own natiue country.

¶ *The Time.*

The leaues thrust forth of the ground in the beginning of May; the flours bud forth in August, the fruit is ripe in September.

¶ *The Names.*

The Indians call this plant *Pappus*, meaning the roots; by which name also the common Potatoes are called in those Indian countries. Wee haue it's proper name mentioned in the title. Because it hath not only the shape and proportion of Potato's, but also the pleasant taste and vertues of the same, we may call it in English, Potatoes of America or Virginia.

‡ *Clusius* questions whether it be not the *Arachidna* of *Theophrastus*.

¶ *The Temperature and Vertues.*

The temperature and vertues be referred to the common Potato's, being likewise a food, as also a meat for pleasure, equall in goodnesse and wholesomnesse to the same, being either rosted in the embers, or boiled and eaten with oile, vineger and pepper, or dressed some other way by the hand of a skilfull Cooke.

Thus it appears, that although the potatoe was a native of America, its cultivation was not attempted in New England until more than one hundred and thirty years after it commenced in Flanders.

METEOROLOGICAL TABLE,

KEPT AT ROCHESTER, FOR MARCH, 1832.

	10 A. M.					10 P. M.				
Days.	therm.	barom-eter.	winds	sky		therm	barom-eter.	winds	sky	
1	28	30,00	ꟷ	fair		20	30,00	w	fair	
2	40	29,80	s w	do	*a*	48	29,40	w	do	*n*
3	42	29,55	w	do		32	29,62	w	do	
4	44	29,50	s	do		37	29,20	s	cloudy	
5	46	29,10	s	cloudy	*b*	35	29,30	w	do rain	
6	36	29,30	w	do	*c*	32	29,45	w	fair	
7	32	29,55	w	fair	*d*	26	29,70	w	do	
8	38	29,60	w	cloudy	*e*	44	29,60	w	do	
9	52	29,50	s w	fair		18	29,50	w	cloudy	rn
10	50	29,70	w	cludy		12	29,65	E	fair	
11	58	29,50	s E	do		56	29,25	s w	cloudy	*o*
12	52	29,05	s w	do h w	*f*	42	29,00	w	do	rn
13	26	29,25	w	do	*g*	16	29,40	N w	do	*p*
14	15	29,60	N w	do	*h*	18	29,65	w	fair	
15	36	29,65	s w	fair	*i*	30	29,60	s	do	
16	48	29,55	s w	do		28	29,60	E	cloudy	
17	18	29,55	N w	cloudy	*j*	19	29,45	N w	do	*q*
18	12	29,50	N w	do	*k*	12	29,65	w	fair	
19	32	29,80	w	fair		30	29,70	w	do	
20	46	29,35	s w	do		36	29,10	w	cloudy	*r*
21	32	29,15	w	cloudy	*l*	28	29,35	w	do h w	
22	27	29,40	w	do		27	29,50	w	fair	
23	44	29,45	s	fair		50	29,25	s	do	
24	64	39,35	s w	do		60	29,35	s w	do	*s*
25	66	29,30	s w	cloudy		58	29,20	s	cl'y h w	
26	32	29,70	w	do	*m*	30	29,85	w	fair sn g'n	
27	36	29,90	s w	fair		36	29,80	s w	do	
28	56	29,80	w	do		40	29,70	N E	do	
29	50	29,70	w	do		42	29,75	E	do	
30	60	29,70	s	do		54	29,50	s w	do	
31	60	29,25	s w	cloudy		44	29,25	w	do h w	*t*

Means, 38 29,44 rn. 8-10, sn 9in

a Fine sleighing. *b* Rain 3-10. *c* Rain 1-10. *d* High winds. *e* Sleighing ends. *f* Rain 1-10. *g* Rain 2-10. *h* Half inch snow. *i* Spring water 38 deg. *j* Snow 1 inch. *k* Snow 2 in. *l* Snow 3 in. *m* Snow 2 in. *n* Temp. 60 deg. 2 o'clock. *o* Thunder shower. *p* Snow, high w. *q* Snow 1 inch. *r* Rain, h. w. *s* Temp. 70 deg. 2 o'clock. *t* Bar. 29.05, at sun set.

☞ The Boarding School, advertised in No. 12, will not be opened at Tallcot's corners.

FLORAL CALENDAR.

April 1.—Crocus in full flower—Soft maple (*Acer rubrum*) and White poplar (*Populus tremuloides,*) flowers nearly perfect—Hazle nuts, of different varieties, in flower.

Robbins, Blue birds and Meadow larks, have made their appearence.

From the New England Farmer.

THE LATE WINTER.

Mr. Fessenden—The past winter has been long and cold. It commenced the last of November. December was colder, in the aggregate, than any previous one within the recollection of any man with whom I have conversed on the subject. From the first to the last of the month, excepting the 24th, there was a continued frost. On the 24th, the thermometer stood, at sunrise, at 25 degrees above zero, and at 12 o'clock a little thawing took place for two or three hours, and some rain fell in the meantime. According to my thermometrical register, there was, during this month, more severely cold weather, in the whole, than in any winter since 1823, before which, I kept no accurate account of heat or cold. January was a cold month. February was comparatively mild. March commenced cold, but soon moderated. During the winter, snows were frequent but small. From November 28th, 1831, to February the 28th, we had twenty-four snows, say from one inch to six inches in depth; one in November, nine in December, six in January, and eight in February.

Whenever the mercury stands at or below zero, the weather may be considered severely cold. The following table will show the very cold days during the past winter, and the coldest part of the day observed:—

1831, Dec.	8,	sunrise	2	degrees below zero
	11,	"	2	" "
	13,	"	4½	" "
	15,	10 P. M.	6	" "
	16,	5 A. M.	6½	degrees below zero
	18,	sunrise	0	
	22,	9 P. M.	5	" "
	23,	sunrise	2	" "
	31,	" say	10½	" "
1832, Jan.	2,	"	2	" "
	23,	"	0½	" "
	26,	10 P. M.	7	" "
	27,	sunrise	12½	" "
	28,	" say	10	" "
Feb.	6,	"	4½	" "
	11,	"	0	
	17,	" say	0	

It has been said, that the latent fruit of the peach, cannot endure the cold so intense as to sink the mercury eight degrees below zero. Although my peach trees promised much last autumn, yet, as far as I have examined, the fruit is completely destroyed.

For several years past, the greatest degree of cold in this vicinity, was as follows:—

In 1828, 1 degree above zero. Peaches abundant and fine quality.

In 1829, 6½ deg. below zero. Peaches, none.

In 1830, 10 deg. below zero. Peaches, none.

In 1831, 6 deg. below zero. Peaches very few and poor quality.

A few days of warm weather in December or January, may cause the buds to make an effort to evolve; in which case, a less degree of cold might destroy this delicate and delicious fruit.

R. GREEN.

Mansfield, March 16, 1832.

Since the above was written, I have seen the alarming account of the damage done by frost to fruit trees, by the Hon. Mr. Lowell, whose observations are always correct, and

to whom we are greatly indebted for his liberality and exertions to extend useful information. I much regret his loss. On examination, I find that the last year's growth of my young and thrifty fruit trees, although at first view appear to be healthy, yet, are seriously injured, if not completely destroyed. On removing the cuticle, the true bark is found more or less black and dead.—Those trees, whether peach, cherry, pear, or apple which were the most thrifty and promising, have suffered the most severely.—Apple trees have suffered less and peach trees more than those of the cherry or pear. Two pear trees, trunks two inches in diameter, are nearly killed from a little above the surface of the earth to the limbs, which are yet alive. One of these, last year, was very thrifty, and has received the greatest injury. I observed one very sound and thrifty tree, trunk five inches in diameter, seriously split by the frost and probably ruined. Several valuable plants which have withstood the severity of frosts in former winters, in open ground, appear now to be dead. Rose-bushes appear to be more injured, than at any previous time within my recollection.

March 20, 1832. R. GREEN.

From the American Farmer.

APPLICATION OF LIME.

MR. SMITH: *Feb.* 9, 1832

In answer to the inquiries of your correspondent, in the 40th number of the present volume of the Farmer, respecting the "quantity of lime necessary to be applied to stiff clay land and sandy soils," I will endeavor to give you what little knowledge and experience I have in the use of that highly important manure.

I have found that stiff clay land requires a greater quantity of lime, than light or sandy soils, and I generally put on the former one hundred bushels to the acre; its effects are hardly ever seen the first season, unless put on ploughed ground. In order to obtain immediate advantage from it I plough the ground intended for corn in the fall preceding, in order to get the lime out as early in the spring as possible; which I have spread immediately before corn planting; if the season is not extraordinarily dry, its effects will be evident in the growth of the corn. I have pursued the same course on *worn out* lands, where scarcely a spear of grass was to be seen five years ago, and which are now producing as good crops as the richest limestone land I have. This land was naturally thin, intermixed with slate, iron ore, and iron pyrites, and the quantity of lime used, about seventy-five bushels to the acre.

Another method pursued by some very good farmers in renovating worn out land, is to apply fifty bushels of lime to the acre, evenly spread on the sod, which, after the first season, will produce good pasture from the growth of the natural grass; after using it for a pasturage for two or three years, it is turned down, and about the same quantity of lime applied to the ploughed ground, which will then produce a grood crop of rye, corn or oats. A great object with me has been to produce a good growth of clover; when this is once obtained, there is no difficulty in improving the quality of the land with proper management.

If the foregoing remarks are of any service to your correspondent, he is most heartily welcome to them, and I hope they may meet the eye of some of your good Chester county subscribers, who have been so much benefitted by the use of lime, believing that if I am wrong in my plans, they will be good enough to set me right. Yours, &c,

A GERMAN FARMER.

From the New England Farmer.

LOVE APPLE—TOMATO, Fr.

Solanum lycopersicum.

This is an annual, a native of South America, the vines of which grow to the length of four and six feet, and produce great quantities of fruit. When once introduced into the garden, it propagates itself by the seeds which are scattered upon the ground. The tomato is used as a pickle when green, and in its ripe state, in confectionary, as a preserve, in soups, and for a pleasant ketchup. It is also eaten raw, when sliced and seasoned, like cucumbers. But far the most extensive use of this article is in the form of sauce, to be eaten with meats. In the south of Europe, and in the southern and middle States, its cultivation and consumption are very great; and its medicinal properties are deemed highly salutary to persons of dyspeptic habits, as well as to the sedentary and studious. There are seven varieties enumerated, differing from each other in size, shape, or color. Of these, the large red is considered best for culinary purposes. A single plant will often produce a peck of fruit. Few persons at first like the tomato; but use soon renders it agreeable, and in time, very desirable.

The tomato will grow in any soil, but thrives best in tolerably stiff loam. Although the self-sown plants which spring up, will ripen their fruit in part, yet as it is desirable to have an early crop for summer use, the seed may be sown in a hot bed in April, and the plants be put in the open ground when the season is so advanced as to have them thrive. They may be readily transplanted with the dibble. If the soil is rich, set the plants three feet apart, keep the ground about them loose and free from weeds, and support the vines as they extend, in an upright or sloping position, by stakes, frames, or brush wood. In this way the fruit comes to earlier maturity and is more abundant.

To make tomatto sauce. Take half a peck or more of ripe fruit, dip them separately in boiling water, and divest them of the outer skin, which separates them readily; then slice the fruit, put it into a sauce pan with salt enough to season, but without any water or other liquid, cover the sauce pan, and set it on embers to stew gradually. When it has become a mass, take off the cover, that it may be reduced, by evaporation, to a proper consistence for the table. Thus prepared, it is said the tomatto may be kept, in tight bottles for winter use. J. B.

N. B. Last season I put a quantity of the ripe fruit into strong brine; and from partial experiments made in soups, I judged and so published in the Genesee Farmer, that it might be freshened and used for sauce. But on having the experiment made, I find I was mistaken: It retained the appearance, but had wholly lost the flavor of the fresh gathered fruit.

Albany Nursery.

CATTLE MEDICINE.—The science of and ministering medicine to cattle is as yet in a very vague and uncertain state—something as the science of medicine was two or three hundred years ago. If farmers would watch the symptoms of their cattle, horses, &c. when sick, and record them, together with the mode in which they treated them, whether right or wrong, and the results, it would be of vast service in fixing and establishing true principles to guide us. Our physicians ought to pay more attention to the subject.—There is much to be learned yet in this branch; but one half at least of our brethren of the M. D. line would think themselves imposed upon were they called upon to see a sick horse, or a worthy old cow, when suffering under a disease. The science of human anatomy, is nearly perfect, but the science of comparative anatomy is far from it. Much remains to be discovered, and no doubt many important principles will yet be discovered in the brute creation which will guide to valuable applications to the human.—*American Standard.*

PAPER AND GLASS—The reports of the committees of the New-York Convention on the manufacture of paper and glass have just come to hand, through their respective chairmen, Hector Craig, Esq. of New-York, and Colonel Amos Binney, of Massachusetts.

The committee on paper put down the value of the domestic manufacture of this article at $7,000,000 per annum—of which about 3,500,000 are paid for the rags, and 1,200,000 for wages; adding, that the price of the article has declined from 20 to 25 per cent. while the quality has been improved in about the same proportion.

The report made on glass shows a probable annual value of more than $3,000,000, subsisting about 1[illegible],800 persons, who receive in wages 720,000 dollars, independent of moneys paid for operations not within the works; especially in the supply and transportation of fuel, &c. The selling price of glass has been reduced from 33 to *fifty per cent.* since its domestic manufacture was efficiently protected.

The general value of paper and glass is the same as we have often supposed them to amount to—while thinking that of the former to have been from 5 to 6 millions, and of the latter from 4 to 5 millions. The present very low price of glass, however, because of domestic competition, has reduced the data on which our general estimates were formerly made. But as the supply is abundant, consumers will not complain of that! —*Niles' Register.*

From the Long Island Star.

Prolific Sheep.—I had on the first of January, 1831, a score of common blooded ewes. In the latter part of the same month they commenced lambing, they raised 18 lambs, which the last of May, and the first of June, I sold for fifty-four dollars. The fleeces from these ewes returned me twenty-five dollars. In the first part of December I sold 13 lambs (raised from these same ewes) for thirty-six dollars. The first of February, 1832, my ewes commenced lambing again, they now have 16 lambs living, and some of them more than a month old. These ewes have had lambs three times within the course of twelve and a half months.

I have realized from the increase and fleeces of a score of common blooded ewes, one hundred and fifteen dollars, within eleven months. ELIPHAZ BUFFET.

Huntington, March 7, 1832

COMMUNICATIONS.

FOR THE GENESEE FARMER.

Ornamental, Timber, and other Trees.

My thanks are due to the Editor, and to a "Practical Gardener," for their polite answers to my inquiries relative to the propagation of the Madeira Nut, or English Walnut. In return, I submit a few observations, which I hope may be found useful to a few of the readers of the Genesee Farmer.

WEEPING WILLOW.—During several journeys made within the last few years through the western part of New-York, I have been a somewhat attentive observer of the course of Agriculture pursued, and with the neat and comely appearance, not only of many of the farms, but with the comfortable villas of the proprietors; but in many cases is shown, I think, a great want of taste and judgment in the selection of suitable trees for ornamenting the door yards. A few of the Elms, readily procured from the forest, would add greatly to the appearance of the dwellings, and comfort of the inmates; but I think no tree is a more suitable accompaniment to the dwelling of the unostentatious farmer than the *weeping willow*. The ease with which they may be raised, and the short time they require to become highly ornamental, are also inducements to their propagation. They thrive best in a moist, loamy soil, but will grow tolerably well in a very wet and cold soil, and will even grow in a dry sandy soil, but with a less beautiful verdure.—They are the earliest trees to put on their foliage, and the last, of all the deciduous kinds, to put it off. Two trees, within a short distance of my dwelling, planted *twenty-eight* years ago, are now many more than that number of inches in diameter, forming a beautiful and agreeable shade tree. I think few of these trees are to be seen in the Genesee Country, notwithstanding they are so easily reared. Last spring I selected a straight and smooth branch, about nine feet in length, and four inches in diameter: a hole was dug two and an half feet deep, the branch put in, some rich mold mixed with the earth from the hole, and all thrown in and tread lightly about it; a pail of water emptied about the tree every few days, and all the germs, as fast as they came forth, cut closely, except those at the top, which in this first year grew from four to six feet, so that I already have a handsome tree. I think a few of such trees by the house of a Farmer, because of their beautiful appearance, would enhance the value of his farm $100.

YELLOW LOCUST.—Another very beautiful and stately tree, which I would recommend to the Genesee Farmers, is the *Yellow Locust*, so celebrated for its durability as timber. It is a most beautiful tree, but unfortunately is at times a great sufferer from worms. It is probably well known to the readers of the Genesee Farmer, to be very congenial to the soil on the north shore of Long Island. The soil best adapted to its growth is a dry loam, with a very considerable admixture of sand. This tree might be planted about dwellings, answering the double purpose of an ornamental and profitable timber tree, especially within a few miles of the canal, or other means of transporting it to a market. I believe some of these trees may be seen in the western part of this state, some at Utica; and in the counties of Chenango, Sullivan, Tompkins, and others, I saw a few of them, apparently very thrifty, during the last summer. Where the soil is congenial to their growth, there is no use to which land can be applied, which makes so valuable returns, as the growing of this tree for timber. Land suitable to its growth sells on Long Island at an average price of forty-five dollars the acre, but in the Genesee Country, I presume much less.—And the timber will, in many cases, with little or no pains after planting, pay legal interest on the cost. It would be incredible, were I to relate the *greatest* sums which have been obtained from an acre, but a piece has been sold in this vicinity a few weeks since, at $370 per acre for the timber, every stick of which has grown within the last thirty years. I have many trees growing from the seed, which six months after planting measured seven to eight and an half feet in height These, after standing another year, will be of a desirable size for transplanting. A very excellent piece, on the cultivation of this timber, appeared in the New-York Farmer some weeks since, containing information which I should think of value to the Farmers of Western New-York. Should the soil be found well adapted to its cultivation, (as I think in many places it will) it would greatly improve their farms to plant at least all the hilly and waste parts of their farms with the young trees. It is the practice with most good farmers on Long Island, to plant the hilly and broken parts of their farms with a few of these trees, and after they have grown a few years, to cut them close to the ground. Their roots spread to a very considerable distance, and in this way, with but little care, they have the trees springing up in all directions, affording many to be taken up and planted elsewhere. Unlike other trees, the Locust admits of pasturing the ground, after the fall of the leaf, when young cattle and sheep, which would browse the limbs of small fruit and some forest trees, are prevented by the thorns of this tree from at all injuring it. The Locust seed, I observe, is for sale at Rochester. The cost of the experiment will be trifling. Two of these trees, of immense size, were sold a few days since for the exact sum of $100. For ship building, the timber is now currently selling in the city of New-York, for 75 to 87½ cents per cubic foot.

WHITE MULBERRY.—Much has been said recently in favor of cultivating the white mulberry for silk worms. Our plainest farmers need not fear they do not understand it. I sowed the seed last spring in drills about one foot apart, as we sow radishes. The trees, where they stood a sufficient distance apart, grew generally to the height of four feet, in good soil well pulverized, but without manure. The seed (which I believe is also for sale at Rochester) is so small, that one ounce will produce more trees than farmers generally will think they need. Whether the tree itself is useful for timber, I do not know, but if it is as durable as the red mulberry, it would be desirable to cultivate, even to such as do not expect to use the leaves as food for silk worms. The red mulberry has been sought for and used from time immemorial, for the stem piece (so I think the piece in front of the vessel in connection of the keel is called) to vessels of most kinds, in the same manner as a large beam of Locust has for the transom of most vessels.

H. G. O.

Cow Neck, L. I.

FOR THE GENESEE FARMER.

BEES.

My attention has been drawn to this subject by perusing an instructing little work, entitled "An Essay on the practicability of cultivating the Honey Bee, by Jerome V. C. Smith, M. D.—Published by J. Leavitt, New-York." Price 37 cents. I will venture to say that every person buying this little book, will find three shillings worth of amusement, and twice the amount of profit, if he choose to avail himself of it, in reading it.

It is altogether unpretending, and gives but the author's experience, together with a few observations of others in the management of bees. According to his views, the whole process of keeping bees is so simple—their operations so delightful to a lover of animated nature, and withal so profitable, that almost any one, after reading his little work, if he have no bees, will forthwith incontinently go to the nearest bee keeper, buy a hive, and commence apiarian at once.

Among the various methods of lodging them he prefers a dark garret either in the house or outbuilding, with holes enough to let the bees pass freely to and from their labor. The reasons given are these: By inhabiting a high, airy situation they are out of reach of the innumerable noxious vermin that continually infest hives near the ground, among which, the bee moth are the most annoying and mischievous. The air is also pure and sweet, and the bees are less disturbed while prosecuting their labors.

The trouble and risk of swarming is obviated, as bees never swarm so long as they have room enough to work in; and if a swarm be put in a dark garret, when the hive is full they attach themselves to the roof near by, build their combs, and stow them with honey. The honey can be taken off in the fall, leaving sufficient to winter the bees.

The increased quantity of honey made by the concentrated labor of so populous a community, the attention of all being directed to a common object, instead of guarding their hives from plunder, repairing damages of the weather, insects &c. and the abundance of time saved to the owners in hiving, swarming and other little attentions continually required.

In this way also they can be as easily kept in the town as in the country. They require only a small garret partitioned off, with a door to get in at, which should be kept locked to avoid disturbance, and only entered when honey is wanted, or to inspect them. On this subject, I consider his reasons conclusive enough to justify any one who has the conveniences to give it a trial. I have done so, and will give you the results of my labors hereafter.

The author also gives many interesting anecdotes and experiments practiced by himself, developing their habits and natural history, altogether amusing and instructive. He mentions too the process of keeping them in glass hives, by which their several operations are viewed, and their whole system of internal economy perfectly understood. It is, moreover, well written, in a neat, chaste style, by a scientific and close

observer, and ought to be in the hands of every farmer and housekeeper in the country. I cannot but hope that our booksellers universally will procure it when they go to New-York this spring, and that they may be amply repaid for their purchases. Such little works are valuable. They generally contain much excellent information, and cost so little, that if one occasionally prove worthless, the expense is amply made up in the value of the others. ULMUS.

FOR THE GENESEE FARMER.

WHEAT AND CORN.

Middlesex, March 6th, 1832.

MR. GOODSELL—In your paper of the 25th ult. I observe some remarks of your correspondent, O. P., on the subject of seed wheat and seed corn.

The method recommended by him, of selecting his seed wheat by hand, will no doubt have the desired effect; but it is, to say the least of it, a very tedious mode, and can hardly be adopted in cases where large quantities of seed wheat are required. A much more expeditious, and I believe an equally beneficial mode of obtaining the same end, will be found in the following:

Take two wash tubs, fill one of them a little more than half full of water, in which dissolve as much common salt as the water will take up cold, then pour in about a bushel of your seed wheat, and stir it for four or five minutes, by which time all the chess and light grain will float on the top, and may be skimmed off: then take the empty tub and put two sticks across it, on which, set a common corn basket; then pour your wheat and brine into the basket, when the brine will run into the empty tub, leaving the wheat in the basket, which may then be emptied on the barn or other clean floor. Then put another bushel of your wheat into the brine, and proceed to stir and skim, and treat as before, and so proceed until you have the quantity wanted for seed, when it should be spread about two inches thick on the floor; then sift on about four quarts of slacked lime to each bushel, stirring the wheat occasionally so that each grain may receive its due proportion of the lime. Some recommend to soak the seed wheat for several days in the brine, but I deem this unnecessary, if not injurious.—The only object in putting in the salt is to increase the specific gravity of the water, and thereby enable it to suspend, or float on the surface, all the chess and light and imperfect grains. By this mode, every thing is separated from the seed wheat, except the rye and cockle, which being as heavy as the wheat itself, will not float, and consequently cannot be separated by this method. The cockle may be separated by subjecting the seed wheat, before it is wet, to a proper screen, and the rye may be cut and removed, before the wheat is harvested, in the field.

The brine is an effectual cure for smut, floating and removing every particle of it from the seed wheat; and the brine and lime will also, I believe, prove an effectual remedy against the Hessian fly, destroying any of their eggs which may be deposited on the seed grain. As to seed corn, I agree with O. P., that we ought to select the fairest, soundest and heaviest of our corn for seed; and the only amendment which I wish to offer to his views on the subject, is, that the selection should be made from such stocks as bear two or more ears, by due attention to which, I doubt not that this crop may be increased from twenty to twenty-five per cent.

Yours, etcetera, R. M. W.

FOR THE GENESEE FARMER.

Leisure Moments, Number Five.

ANCHOR ICE.

I observe in the Genesee Farmer, vol. 2, p. 72, an article from the New-York Daily Advertiser, stating that "In and near Steuben County * * * many of the streams begin to freeze at the bottom." This is not a very uncommon occurrence, and the ice thus formed is known by the name of anchor ice.

It is a well known fact that water in a perfectly quiet state will not freeze so readily as when gently agitated, and that a very brisk motion also very materially retards its congelation.

In Silliman's Chemistry, vol. 1. p. 50, I find the following note: "Anchor ice. Is it formed on the bottom of running streams on account of the conducting power of stones?" This may have some effect; but I think it more probable that it is owing to the comparative slow motion of the water at the bottom of the stream, in a still greater degree. The uneven surface of the bottom retards the motion of the water so much as to promote congelation. Crystallization commences, and the ice being formed on the very bottom of the stream, attaches itself to the stones and sides of the banks, and of course, as fast as formed, presents a favorable mass for the new formed particles of ice to attach themselves.

Upon examination, this ice will be found to be very different, in many respects, being much less compact than common ice, of a spongy porous texture, greatly resembling a mass of hoar frost.

There are very few days in winter in which this ice is formed, and forms most abundantly in cold clear nights, and is quickly dispelled by a few hours sun and increased temperature. I have never heard of its being formed at the bottom of deep streams.

If any more satisfactory explanations can be given on this subject, no one would be more glad to hear them than myself. YTUS.

FOR THE GENESEE FARMER.

THE MULBERRY TREE.

Translated from the French for the Genesee Farmer.

There are fifteen or sixteen species of the mulberry tree, all of which have produced many varieties, and which have different names, according to the countries in which they grow. These trees differ much, not only in the different forms and shapes of their leaves, but also in their fruits being larger or smaller, more or less oval, or round, and of various colors. The white and black varieties are most commonly cultivated in Europe: the one for its leaf, and the other for its fruit.

Mulberries should be planted in elevated and well protected situations, with a southern or eastern aspect: in low soils their leaf is subject to be blighted or mildewed. These trees succeed best in a deep, rich, light soil.

Good plants can only be obtained from good seed. The seed of too old or too young trees should not be used; neither those of decayed trees, or those which grow in rich or wet soils, and especially of those whose leaves have been cropped, or are curled. No leaves should be gathered from those trees intended for seed: nature points out the time when to gather the seed; it is when the berry falls off itself.

The black mulberry is highly esteemed on account of its delicate and wholesome fruit; a simple and compound syrup is made of it, good for easing a cough: from the fruit, principally of the white kind, after it has been fermented, a very strong and excellent vinegar is obtained. The leaf of the white mulberry used in raising silk worms, is the most useful part of that tree: it is also useful in the arts, and in medicine: its bark dressed like flax resembles silk.

As the fruit of the mulberry is produced from young wood, those branches only which grow upon one another, or are damaged, or broken by some accident, should be pruned; nevertheless if the heads are furnished too much with wood, it will be necessary to thin them, for by so doing the fruit will be larger, and better flavored.

FOR THE GENESEE FARMER.

A LESSON FOR TEACHERS.

Every one should have the reward which he earns from his labors.* When a writer gives his name along with his sentiments, I think it nothing more than fair and honorable dealing in a compiler, to keep the name and sentiments together.—If the paragraphs entitle the author to respect, we have no right to rob him of that reward. The caterer for the public taste, who takes the writings of another without any acknowledgment, may not be guilty of *plagiarism* in the common acceptation of the term, but he may safely be put in the same class with *plagiarists*. *Both* bury the owner's name and take his property; *this* to wear a stolen plume, and *that* to replenish his purse. I would make no choice between such delinquents.

The following graphic observations have come on without the name of the writer, or even the name of the Journal whence they were taken.—Their republication in the Genesee Farmer may teach some parents a lesson; and all must be interested to observe the manner in which good principles may be engrafted, and made to take the place of vicious propensities. I hope our teachers will not fail to make the application in regard to *the plundering of fruit*.

"From an Edinburgh periodical."

"Among those moral feelings which I have known inculcated with the greatest success is that of *scrupulous respect for the property of others*. When the Spitalfields school was first established, it was found that *the children were habitual pilferers*. They constantly attended the markets, and levied heavy contributions on the fruit sellers. The master of that school succeeded so well in subduing this propensity, that *though both flowers and fruit were within their reach, in the open space appropriated for their amusements, they scrupulously abstained from picking a single currant, or plucking a single leaf*.

"A lesson given by *the same individual* at another school, will serve to illustrate the manner in which these moral impressions are conveyed. Just before the dismissal of the children for the day, he assembled them around him, and putting his hand into his pocket, asked, Whose shilling is this? Yours, teacher, was the general reply.—And has any one a right to take it from me?—

No, no: it would be thieving. Then drawing it out of his pocket, and displaying it in his hand —Whose is the shilling now? Has any one a right to take it from me? Then suiting the action to the word, If I throw it on the ground, whose is it now? Instantly a score of little ones sprang forward to seize the prize. The practical moralist was on his guard; he covered the glittering bait with his foot, motioned the little trespassers to their seats, and again addressed the elder children, Whose is the shilling now? Yours,teacher, your . He repeated the question till every voice exclaimed, It is yours, it is yours. Then said he, if I choose to let this shilling remain all night on the floor, has any one a right to take it away? Nobody, nobody, was the unanimous reply. Go home, then, and to-morrow morning we will see whether my shilling is left in its place. The next day the teacher was the first in the school room. The children as they came in eyed the shilling, still lying in the same place; and a few appropriate observations fixed the moral on their minds. When children are taught in a manner so suited to their minds, can we wonderat the happy change which takes place in their character and dispositions? They themselves are aware of it, and bear their simple testimony to the efficacy of the system. Teacher, said a little boy at the Brighton school, I used to fight before I came here; but I never fight now." X.

FOR THE GENESEE FARMER.

EFFECTS OF THE WINTER.

It is worthy of remark that various plants which perish during winter in the open grounds near New-York, abide the same season in the Genesee Country without the care of the Gardener. This result is probably owing to several causes: the soil is seldom deeply frozen, partly from its composition, and partly from a better covering of snow.

Of the plants to which I more particularly allude, may be mentioned several species of the genus *Primula:* the cowslip, the primrose, the polyanthus, and the auricula. The last indeed I have generally covered, but unless the season should be very severe in the absence of snow, I do not believe it would need protection. The others appear to be perfectly hardy.

Under a covering of hemlock boughs, both the *Potentilla atrosanguinea* and *Potentilla nepalensis*, have remained in the open ground without injury. The leaves of the latter, have preserved all their verdure and freshness.

But in regard to shrubs, which cannot hide beneath our snow, there is a heavy balance against us. The Chinese honey suckle is

——" withered brønch and leaf;"

and I am much inclined to doubt whether the holly will ever decorate our shrubberies with its green leaves in winter. Has this tree ever been known to retain its verdure throughout the year in the Genesee Country? D. T.

Greatfield, 3 *mo.* 31, 1832.

VENUS' PRIDE—*Houstonia cerulea.*

There is a small plant, very sparingly scattered through the Genesee Country on thin soils, called Venus' Pride (*Houstonia cerulea*) that deserves a place in flower gardens. The blossom is a beautiful sky blue, and the foliage very delicate; but it has proved difficult to transplant.—A friend in Bath, Steuben county, sent me about one hundred plants, and only one was saved of the whole collection. The cause of this failure was the vegetable earth which came along among the short, fibrous roots, and which attracted the angle worms till they had removed every particle, and exposed the roots to the sun and air.

An effectual remedy may be had by carefully washing out the *muck* from the roots, and then, *not less carefully* setting the plants in a thin soil, shading them for a few days.

Mine grows well, however, in a sandy loam.

A Practical Gardener.

FEEDING CATTLE.

When there is a white frost on the grass, keep your cattle in the yard, and give a little dry fodder. When the frost is melted off, then turn them out and they will do well. *S.

TO PROMOTE THE GROWTH OF TREES.

Some separate the dry bark of fruit and forest trees to promote their growth, and prevent the bark *binding* too much. This disfigures the tree, making seams in the trunk, and makes it grow in angles. The best way is, when the sap is forced up, by warmth of spring, to scrape off all the scaly particles of the dead bark, and wash the trees repeatedly during the week with soap suds, &c. Trees of considerable age will then have a youthful appearance; be more thrifty, and in the case of fruit trees, the fruit will make more cider, than that grown on scurvy, moss grown trees.

Put cinders, bones, stones, about the roots of pear trees; it will increase their growth one third, and save them from the blight. *S.

ON LOOSENING AND PULVERIZING THE SOIL.

The great importance of deeply loosening and pulverizing the soil, may be seen from a considertion of the distance to which the roots of many vegetables extend themselves when the soil is open to receive them. The earth, from its own gravity, settles down into a hard, compact and impenetrable body. While in this state, the roots of plants, which are the collectors of the food, cannot find a free passage, nor overcome the continual resistance.

The activity of the vegetable life may push them a little from the main stem; but they can neither ramble at large nor draw the same copious supply of nutriment.—When we trace roots to the boundary of their range, we are struck both at the distance to which they travel, and at the obstacles which they surmount. Mr. Peters, President of Brockley and Marion Society, states that a grain of wheat, if planted in a mellow soil, will strike its roots three feet downwards, and elongate much farther horizontally.

The roots of oats have often been dicovered at eighteen inches from the stem; and those of the turnip, which, with the exception of the bulb and tap root issuing from it, are all slender, flexible threads have diverged on all sides to the distance of twenty inches. The doctrine may be illustrated in the garden as well as the field, and in most cases in the former, with greater effect; because there the cultivation is superior, and is carried to a greater depth.

The fibres proceeding from an onion are of a whitish spongy substance, and are distinctly discernible in a black mold; and these have been found to descend fully two feet in a trenched soil. The carrot will often measure from twelve to fourteen inches, and the fibres which feed it mus' have sunk much deeper. The potatoe will push out leaders to the distance of fifteen and eighteen inches in a sandy open loam, well stirred with a hoe.

These facts lead irresistibly to the conclusion, that the skilful cultivator should prepare the soil for the utmost extension of the roots, and employ such instruments as will pierce it deeply and crumble it to powder, for the free and unrestrained passage of the radical fibres. If the ground be ploughed only three inches deep, the roots can descend no farther than the share and coulter have gone before them; and if a tangled sod of grass be *merely turned over* without being broken and pulverized, they will find vast difficulty in stretching themselves through this matted net-work.

The same observations will apply if the surface be encumbered with unsubdued and unbroken clods. The roots will be unable to penetrate their hard coats, and however full of vegetable nourishment, it must be lost because inaccessible to those dispersed feeders of the crop. The fitness, therefore, of every instrument to break and loosen the soil, becomes a criterion in judging of its merit; and its perfection is exactly proportioned to the superiority of its structure for accomplishing this essential end.—*Tallahassee Advertiser.*

From the New-England Farmer.

TRAINING CATTLE.

There is one subject connected with husbandry which is of considerable importance, and which I do not recollect to have seen noticed by any of your correspondents. I mean the best method of training cattle for labor. To be sure, every farmer's boy who is capable of handling a whip or goad, imagines himself competent to break a pair of steers. On this subject I confess myself wholly unable to impart any instruction or advice, having had but very litttle experience. I have generally purchased my working oxen ready broke, of different persons, and have never bought two pair which were alike with respect to their propensities for work; I have found the difference to vary and range from very good to good for nothing; some have been kind and docile, while others have been timorous, or vicious and stubborn. What is the cause of this wide difference? Has nature established it? Is it to be found in their natural dispositions, or is it the result of education? The latter I am inclined to believe, and the more so from my observations within two weeks.

Having often been unfortunate in purchasing, I resolved to train my own, and commenced last week with a pair of steers coming three years old, which from habit had become rather wild. Having had, as I before observed, little or no experience of my own, yet common sense taught me to avoid the practice of some others, who profess to understand the art and mystery of subduing the most stubborn animal almost in an instant; instead, therefore, of confining one of them till the yoke, ring, staple and all are fastened to his neck, and then setting him loose with this frightful appendage rat-

tling and flying about his head, till the poor animal, "frightened out of his wits," and exhausted with running, stops and stands still for his mate to be served in the same way, by which time having recovered his breath, both are again set loose, tied tail to tail to perform their very interesting and amusing evolutions; they are now half subdued, and the whip accomplishes the rest, and teaches them to lead a team. Will not cattle managed in this way, frightened, lacerated, abused and provoked, be likely to remember it, and ever after to be timorous and stubborn? Right or wrong, I managed differently. My first care was to make fast a chain to a post, having ready two pair of steady oxen near by. The yoke was then put on to the first steer, to which the chain was immediately fastened; he made one or two efforts to get away, but finding them unavailing, soon desisted; the other was then yoked, and they were led off quietly between the oxen into the woods; they were used in this manner three days in succession; they were not yoked again for several days on account of bad weather, when I directed my boys to yoke them and put them forward in the team, merely to exercise them; this was done then and several times since without the least difficulty—they have neither deserved nor received a stroke of the whip to hurt them.

I am confident that our domestic animals may be so taught, as to make the inhuman and abusive use of the lash, so often witnessed, altogether unnecessary. Is not this a subject worthy of the pen of some one of your humane correspondents, whose practical knowledge enables him minutely to point out the proper course to obtain the desired result. JNO. TOWNSEND.

Andover, Con. Feb. 18, 1832.

From the New-York Memoirs of Agriculture.

ON SWINE.

Little is necessary to be said on this subject, as probably no branch of husbandry is better understood in this state, than the raising of pork. As the old thin long-legged breed still prevails in various quarters, the sooner another is substituted for it, the better; besides, it is a gaunt voracious animal, difficult to fatten, and having too large a portion of bone.

In breeding, the sow should be selected with great care: broad and straight backed, with wide hips; a great many teats; short legs and fine bone. Farmers differ much in plans of raising stock pork; some permitting their shoats to run at large eighteen months, till they are penned up to fatten, this is the most troublesome and least profitable way; others give them a range in clover pastures, and begin to fatten them earlier. I apprehend there is a much more profitable way, and attended with less trouble, for those who have the right breed. According to the quantity of pork wanted, should be the number of breeding sows kept over, and there should be no other hogs kept on the farm but the breeding sows. These, when they pig the latter end of March, should be fed in the most attentive manner with swill and shorts. The pigs, from a full grown sow, will generally be twelve in number; these should be thinned to eight; as soon as they begin to feed freely out of the trough, should be weaned, and afterwards fed regularly with green tares, clovers, boiled potatoes, ground peas, unmerhcantable corn, or any other nourishing food; turning them out every day into a small yard, where there is a shallow pond for them to lie in. A remarkable breed of pigs which had been treated pretty much in this manner, were exhibited at the last Duanesburg Fair; when eight months old, one of them was slaughtered, and weighed exactly three hundred and eleven pounds; they attracted universal attention, & I certainly never saw such animals before. This method is attended with little trouble, and leaves so small a quantity of stock on hand to winter over, appears to me to be more economical in every point of view, than any other which is practised.

PINE BOUGHS OR TAR FOR SEEEP.

Dr. Deane observes, that "When sheep have colds and discharge mucus from the nose, good feeding, together with pine boughs given them occasionally, will cure them; or tar spread over a board, over which a little fine salt is strewed, will induce sheep to lick up the tar, & this will cure a cold."-*N. E. F.*

DEAD ANIMALS.

Good meat and drink are not more necessary to health and good living, than good air. You may as well take noxious substances into your stomach as into your lungs.—You will therefore please to omit a practice of some, who are more properly *cumberers* than cultivators of the soil, who hang dead lambs, cats, &c. on fruit trees, or expose them about the premises, to generate poisonous and pestilential effluvia. Rather than suffer such nuisances to annoy and defile your homestead and neighborhood, you should cover all dead animals with five or six times their weight of earth, (if mixed with about a sixth part of quick lime the better,) and the whole mass in process of time, will become excellent manure.---*Ib.*

Recipe for Scratches in Horses.—This disorder or difficulty is too well known to all who own these noble animals, or deal in them, to need a particular description of it. The remedy is simple, safe and certain, in all cases which have come to my knowledge, however inveterate. It is only to mix white lead and linseed oil in such proportions as will render the application convenient, and I have never known more than two or three applications necessary to effect a complete cure.—*Turf Register.*

From the New-England Farmer.

SQUASHES.

Andover, Ms. Feb. 20, 1832.

To raise winter squashes, the following method is recommended:—Select a rich piece of ground, rather moist, not much exposed to the wind, and free from shade. At the proper season, plough it well three times; dig holes in the earth about eight feet distant, sufficiently large to contain more than one bushel; put into each, a shovel three times full of strong manure, and one pint of dry ashes or slacked lime. The compost taken from the hogyard or slaughter house cellar, is preferable. Cover this composition slightly with dirt; after a few days, take a hoe, chop it over, and mix it with a sufficient quantity of earth to fill the holes nearly.—Let this exercise be repeated two or three times in the course of ten, twelve, or fourteen days, as the weather may be, and plant the seeds taken from large ripe squashes.—The plants will soon spring up, and then the enemy will appear in great armies—I mean small striped and large black bugs; any thing that is offensive to the olfactory nerves of a human being, will retard their operations, but the only sovereign remedy is to take life. The plants, therefore, should be critically examined at least twice each day, and the bugs destroyed. Hoe them frequently, make the top of the ground in the form of a concave lens, and leave only three or four thrifty plants in each hill. The squash, like other vines, especially of the genus *cucurbitæ*, receives much of its nutriment directly from the rain, the air, and the dew; of course the leaves should be sustained in their natural position. To effect this object, place brush between the hills in every direction, just before the vines begin to spread; and, with the blessing of heaven, a large crop may be expected.

I am aware that this method of raising squashes requires much labor and persevering attention; but the cultivator will be amply compensated. Last season I planted one hundred hills, and raised between 4,000 and 5,000 pounds, which at the rate they are usually sold, would amount to more than sixty dollars. My yard was about eighty feet square. OBSERVATOR.

We acknowledge with sincere pleasure the receipt of the Genesee Farmer, published in Rochester, Monroe, Co. N. Y. by L. Tucker & Co. and edited by N. Goodsel.—It is elegantly printed, and full of valuable and interesting matter. We hope, not only to receive much instruction ourselves from its pages, but be enabled to make our own paper more valuable, by occasionally drawing from its stores.

It is but yesterday, when Rochester was a wilderness, and the falls of the Genesee only added a sort of misty grandeur to the surrounding solitude. But a city is now there, and while the cataract has been converted to a *workey* and made to prepare bread for thousands and tens of thousands, and to bear it on its bosom to the four corners of the earth, the inhabitants are also giving us pleasant and substantial food for the mind. "May they live a thousand years."—*American Standard.*

National Calendar.—We have been favored with a copy of this valuable compend for 1832, being the 10th year of its publication, by Peter Force, Esq. Washington City. It comprises a great amount of statistical information relating to the general government and the affairs of the nation, including the most important public documents of the day, the President's Message, Reports of Departments, Treaties, several Acts of Congress, &c &c. Also the proceedings of the British Parliament and of the Colonies in relation to the measures which occasioned the First Continental Congress of the North American Colonies, held in New-York, Oct. 1765. From the Navy List, which is inserted complete, it appears that there are now in the Navy, 40 Captains, 37 Masters Commandant, 260 Lieutenants, 44 Surgeons, 37 Assistant do., 42 Pursers, 9 Chaplains, 73 Passed Midshipmen, and 376 Midshipmen. Vessels in commission, 2 frigates, 11 sloops of war, and 2 schooners. Total vessels in the Navy, 7 ships of the line and 5 nearly finished, 10 frigates and 7 nearly finished, 15 sloops of war, and 8 schooners. Besides these, the timber has been procured, or is procuring, for 5 ships of the line, 5 frigates, and 5 sloops of war.—*N. Y. D. Adv.*

He who devotes himself to his country, must not look for his reward on this side the grave.
KOSCIUSKO.

Believing that an occasional piece of well selected, chaste, moral poetry might not be unacceptable to most of the readers of the "Farmer," I take the liberty of forwarding the following, which if the Editor think proper to publish, I may perhaps at some future time forward more. Y.

APRIL.—LONGFELLOW.

When the warm sun, that brings
Seed-time and harvest, has returned again,
'Tis sweet to visit the still wood, where springs
The first flower of the plain.

I love the season well,
When forest glades are teeming with bright forms,
Nor dark and many-folded clouds foretell
The coming-in of storms.

From the earth's loosened mould
The sapling draws its sustenance, and thrives;
Though stricken to the heart with winter's cold,
The drooping tree revives.

The softly-warbled song
Comes through the pleasant woods, and colored wings
Are glancing in the golden sun, along
The forest openings.

And when bright sunset fills
The silver woods with light, the green slope throws
Its shadows in the hollows of the hills,
And wide the upland glows.

And when the day is gone,
In the blue lake, the sky, o'erreaching far,
Is hollowed out, and the moon dips her horn,
And twinkles many a star.

Inverted in the tide
Stand the gray rocks, and trembling shadows throw,
And the fair trees look over, side by side,
And see themselves below.

Sweet April, many a thought
Is wedded unto thee, as hearts are wed;
Nor shall they fail, till, to its autumn brought,
Life's golden fruit is shed.

English Manufacturers.—The manufacturers of Great Britain, elsewhere unrivalled, evince, among other bright influences, the power of forcing fortune! Mr. Peel, of Manchester, (the late Sir Robert) was (to his great credit, be it spoken) a porter at 1s per day. He gave a draft for £63.000, when he bought the borough of Tamworth of the Marquis of Bath His partner, and Mr. Philips, were common workmen also. Sir Richard Arkwright, at one time worth more than half a million, was a barber, at Bolton, in 1774. Mr. Peel empolyed, in conjunction with his partners, at his manufactory in Manchester, from 19 to 20,000 work people. Messrs. Philips and Co. employed from 12 to 15,000 people. Sir R. Arkwhright from 8 to 9,000 in his cotton manufactories. Mr. Wedgewood in his potteries about 20 000. John Wilkinson, Esq. who, by his successful skill, became, in 1792, one of the first iron-masters and coal-miners in the kingdom, was, twenty years before that, a common clerk at Ruabon Sir R. Hotham, who was so well known for his opulence, and his use of it, was, at his outset, a domestic to Calcraft, the agent. Among other instances of rare magnificence, Sir Richard built an inn, a church, and a town, on the coast near Chichester.

Economical Fuel.—A good fire on a winter day, at a mere trifling expense, is of importance to a poor man. One penny worth of tar or rosin after will saturate a tub of coal with ample its original quantity of bitumen (the principle of light and heat) and of course render one such tub of three times more value, than it was when unsaturated.—*English Paper.*

We believe that the additional value said to be acquired by coal prepared as above mentioned, must be greatly exaggerated. Bitumen is not the only principle of heat and light; it furnishes more flame but less heat, in proportion to its weight, than some of the harder sorts of coal, of which corbon is the principal constitutent. But something may be gained, and we wish the experiment may be tried and its results made public.—*Editor New Farmer.*

New Boiling Apparatus—Mr. Perkins, the celebrated engineer, has recently discovered and obtained a patent for a new mode of boiling, by a process so simple, that it is a subject of surprise to all who see it, that it has not been earlier among our useful improvements. It consists in placing within a boiler, of the form common to the purpose to which it is applied, and of all capacities, from coffee-pots to steam boilers, a vessel so placed that it may, by slight stays, be kept at equal distances from the sides and the bottom of the boiler, and having its rim below the level of the liquid. the inner vessel has a hole in the bottom about one third of its diameter On the application of the fire to the boiler, the heated liquor rises in the space between the two vessels, and its place is supplied by the descent of the column in the inner vessel, or, as Mr Perkins calls this part of the apparatus, the circulator; for the ascending portion having the space it occupied supplied by the deseending liquid in the centre, and the level of the centre being kept up by the running in of the heated portion which has risen on the sides—a circulation rapidly begins and continues; thus bringing into contact with the heated bottom and sides of the boiler the coldest portion of the liquid. By this process the rapidity of evaporation is excessive, far exceeding that of any method previously known; whilst the bottom of the boiler, having its acquired heat constantly carried off by the circulating liquid, never burns out, nor rises in temperature many degrees above the heat of the liquid. In many manufactures this is a most important discovery, especially in salt works, brewers' boilers, and for steam boilers; and, applied to our culinary vessels, no careless cook can burn what she has to dress in a boiler by neglecting to stir it, as the circulation prevents the bottom of the boiler from ever acquiring heat enough to do mischief We need hardly add, that this discovery is esteemed by men of science to be one of the most useful and important of the present day.—*Literary Gaz.*

Two thousand one hundred and twenty-five dollars were paid out of the Treasury of the State of Maine, as bounty on the destruction of *crows* during the past year.

THE subscriber offers for sale at his nursery, Fruit Trees, Flowering and ornamental trees and shrubs; vines, bulbous roots, green-house plants, &c. &c.

Orders will be promptly attended to and articles delivered in Rochester, or packed and forwarded as directed. Letters received at Rochester Post-Office. SILAS CORNELL.

Linden Hill (near Rochester) 3d mo. 31.
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MULBERRY TREES & GRAPE VINES

ABOUT 3000 White Mulberry trees, of from one to four years old—from 1 to 8 feet high, price from $2 to $5 per hundred Also 300 Grape Vines—one and two years old, comprising the choisest varieties for the table, both foreign and native, for sale—apply to the subscriber before the 20th April, O. WILDER,
or to Mr. TUCKER, the Publisher of this paper.
mar 27-2t in d,r&f.

PRINCE'S NEW CATALOGUE.

WM. Prince & Sons, Proprietors of the Linnæan Botanic Garden, have just published a new Catalogue of the Establishment, *with reduced prices*, which may be obtained *gratis*, by application *direct* to them or to Rossiter & Knox, Rochester. The collection of Roses contains above 600 varieties and the prices have been *greatly reduced*, and most of the kinds have *descriptive remarks* attached to them as to color, size, form, &c.

They have on hand a large stock of the Washington Thorn, noted for hedges, price 5 to $8 per 1000, according to size Also, a large number of the celebrated Chinese Mulberry or Morus Multicaulis, for silk worms, which variety has withstood uninjured, even the late severe winter. Of the Double Dahlia, they have above 150 varieties, and having greatly increased them, they offer quantities to Nurseries, &c. at *reduced rates*. The prices of Strawberries, the collection of which comprises 47 varieties, have been also much reduced, and they now offer the Hautboys and other varieties, at $1 per 100—the Hudson, &c. at $1 50 per 100—the Methven, &c. at $1 75, and other kinds in proportion They have imported a large stock of Scotch and Lancashire Gooseberries, of the finest sorts, which they offer at $16 to $20 per 100, and at $2 to $2 50 per dozen. They have 3000 Isabella Grape Vines of three years' growth, and 5000 scuppernong of 2 years's growth, at $25 per 100—as well as an immense stock of other varieties. Many of the foreign kinds will be supplied at from $12 to $25 per 100. Also 50 000 roots of Large German Asparagus, and Tart Rheubarb, Sea Kale, and other esculent roots, by the dozen or hundred mar 31-2w

ROSES, DAHLIAS, STRAWBERRIES, & QUICKS.

THE Proprietors of the Albany Nursery have printed a classification of 140 of their finest roses, according to color, to enable purchasers to select a variety with certainty and economy, with characters denoting the size of the flower, habit, and pries. This may be seen at Thorburn & Sons seed store, and at 550 Broadway.

They have imported and propagated many varieties of the finest double Dahlias, which will be in flower in all August and September. They offer, from this date forward, plants of the Methven Strawberry, at $2 50 per hundred, 47 of those berries have weighed a pound, and the largest measure 4½ inches round. They have also at $5 per thousand, 50,000 quicks of the honey locust (*Gleditschia triacanthos*) for hedges, two years old, and fit for transplanting.

☞Orders may be sent by mail, or left with L. TUCKER, at the office of the Genesee Farmer, Rochester. BUEL & WILSON,

GARDEN TOOLS,

ROSSITER & Knox, No. 3, Buffalo-street, ROCHESTER, have on hand a great variety of cast steel *Garden Tools*, which they can warrant of the first quality: among them are

Shovels, Garden	Pruning Saws
Spades, "	" German Hooked,
" Childrens	" Double Teeth
Trowels, 3 sizes	Iron Rakes, (sizes)
Hoes, from 3 to 8 inch	Rogers' Knives
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ALSO,
Bell Glasses, Garden Glasses, Hyacynth Glasses Flower Pots, Hedge Hogs, for Crocus; Bird Fountains, &c. &c.
march 14-d&f